

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-9. (canceled)

10. (currently amended) A method for preparing granules of active substances containing dietary fiber, consisting of:

granulating a mixture of active substances and branched maltodextrins having between 15 and 35% of 1-6 glucoside linkages, a reducing sugar content of ~~less than 20%~~ between 2 and 5%, a polymolecularity index of less than 5 and a number-average molecular mass Mn ~~at most equal to 4500~~ of between 2000 and 3000 g/mol said branched maltodextrins content is between 3 and 13% by weight of the mixture to be granulated,

wherein the active substances are selected from the group consisting of starches, starch derivatives, sugars, strong sweeteners, enzymes, vitamins, and pharmaceutical active principles, and the active substances do not include soybean proteins.

11. (previously presented) The method as claimed in claim 10, wherein the active substances are selected from the group consisting of starches and starch derivatives.

12. (previously presented) The method as claimed in claim 11, wherein the starch derivatives are selected from the group consisting of dextrins, indigestible dextrins, maltodextrins and branched maltodextrins.

13. (previously presented) The method as claimed in claim 11, wherein the starch derivatives are hydrogenated starch hydrolysates or conversion products of the hydrogenated starch hydrolysates.

14. (previously presented) The method as claimed in claim 13, wherein the starch derivatives are polyols.

15. (previously presented) The method as claimed in claim 14, wherein the polyols are selected from the group consisting of sorbitol, mannitol, xylitol and maltitol.

16. (previously presented) The method as claimed in claim 10, wherein said active substances are selected from the group consisting of sugars, strong sweeteners, enzymes, vitamins and pharmaceutical active principles.

17. (previously presented) The method as claimed in claim 10, wherein said granulating is performed by:

- preparing a mixture of powdered active substances with powdered branch maltodextrins such that said branched maltodextrins content is of between 3 and 13%, by dry weight relative to the total solids content of the mixture,

- introducing water in a proportion of 5 to 20%, by weight of the resulting mixture, so as to obtain a homogeneous mixture of wet powders,

- mechanically agitating the resulting homogeneous mixture of wet powders, in a mixer-granulator equipped with a sizing screen, and

- recovering and drying the granules as they exit said screen.

18. (previously presented) The method as claimed in claim 17, wherein said maltodextrins content is of approximately 5% by dry weight relative to the total solids content of the mixture.

19. (previously presented) The method as claimed in claim 17, wherein the water introduced is in a proportion of 10% by weight of the resulting mixture, so as to obtain a homogeneous mixture of wet powders.

20. (previously presented) The method as claimed in claim 10, wherein said granulating is performed by:

- preparing a solution of branched maltodextrins at a solids content of between 10 and 50%,

- spraying the resulting solution of branched maltodextrins onto the powder of active substances, in a dryer-granulator, the branched maltodextrins content is of between 3 and 13%, by dry weight of the total solids content of the mixture, and

- recovering and drying the resulting granules.

21. (previously presented) The method as claimed in claim 20, wherein the solution of branched maltodextrins to be prepared has a solids content of approximately 25%, by dry weight of the total solids content of the mixture.

22. (previously presented) The method as claimed in claim 20, wherein the solution of branched maltodextrins to be sprayed has a content of approximately 5%, by dry weight of the total solids content of the mixture.

23. (previously recited) The method as claimed in claim 10, wherein the maltodextrins having between 15 and 35% of 1-6 glucoside linkages, a reducing sugar content of less than 20%, a polymolecularity index of less than 5 and a number-average molecular mass M_n at most equal to 4500 g/mol are used as a granulation binder for active substances.

24. (currently amended) A method for preparing granules of active substances containing dietary fiber, comprising:

granulating a powdered mixture of active substances selected from the group consisting of starches, starch derivatives, sugars, strong sweeteners, enzymes, vitamins, and pharmaceutical active principles, and branched maltodextrins having between 15 and 35% of 1-6 glucoside linkages, a reducing sugar content of ~~less than 20%~~ between 2 and 5%, a polymolecularity index of less than 5 and a number-average molecular mass Mn ~~at most equal to 4500~~ of between 2000 and 3000 g/mol, said branched maltodextrins content is between 3 and 13% by weight of the mixture to be granulated,

wherein the active substances do not include soybean proteins.

25. (previously presented) The method as claimed in claim 24, wherein the active substances are selected from the group consisting of starches and starch derivatives.

26. (previously presented) The method as claimed in claim 24, wherein the starch derivatives are selected from the group consisting of dextrans, indigestible dextrans, maltodextrins and branched maltodextrins.

27. (previously presented) The method as claimed in claim 24, wherein the starch derivatives are hydrogenated starch hydrolysates or conversion products of the hydrogenated starch hydrolysates.

28. (previously presented) The method as claimed in claim 24, wherein the starch derivatives are polyols.

29. (previously presented) The method as claimed in claim 24, wherein said granulating comprises the steps of:

preparing a mixture of powdered active substances with powdered branch maltodextrins so that said branched maltodextrins content is between 3 and 13%, by dry weight relative to the total solids content of the mixture,

introducing water in a proportion of 5 to 20%, by weight of the resulting mixture, so as to obtain a homogeneous mixture of wet powders,

mechanically agitating the resulting homogeneous mixture of wet powders, in a mixer-granulator equipped with a sizing screen, and

recovering and drying the granules as they exit said screen.

30. (currently amended) A method for preparing granules of active substances containing dietary fiber, comprising:

granulating a mixture of active substances selected from the group consisting of starches, starch derivatives, sugars, strong sweeteners, enzymes, vitamins, and pharmaceutical active principles, with a granulation binder consisting of branched maltodextrins having between 15 and 35% of 1-6 glucoside linkages, a reducing sugar content of ~~less than 20%~~ between 2 and 5%, a polymolecularity index of less than 5 and a number-average molecular mass Mn ~~at most equal to 4500~~ of between 2000 and 3000 g/mol, said branched maltodextrins content is between 3 and 13% by weight of the mixture to be granulated,

wherein the active substances does not include soybean proteins.